

## GREENS & BEANS :::::::::::::

WARM OLIVES, SHAVED FENNEL, ORANGE, THYME	6
WINTER GREEN SALAD, FRAGRANT HERBS, LIME LEAF VINAIGRETTE	11
CANDY ROASTER SQUASH, BROWN BUTTER, TOASTED SEEDS, LOCAL FETA	8
SMOKED BEET SALAD, FARMER'S CHEESE, SCHUG, APPLE	12
FALAFEL, RED ONION LABNEH, MARINATED CUCUMBER, HAZELNUT DUKKAH	14
CHARRED ARROWHEAD CABBAGE, ORANGE CARAWAY VINAIGRETTE, CRISPY GARLIC	10
CRISPY KENNEBEC POTATO, HARISSA, ZA'ATAR	6
ROASTED CAULIFLOWER, URFA PEPPER, LIME YOGURT, MINT	10
BRUSSELS SPROUTS, SUNNY-SIDE EGG, WARM CIDER & BACON	11

## GRAINS OF VARIOUS NAMES :::::::

RYE BERRY SALAD, RED KURI SQUASH, RED CURRY VINAIGRETTE	8
CRISPY RICE DUCK CONFIT, PICKLED JIMMY NARDELLO PEPPERS	9
HEIRLOOM GRAIN PORRIDGE, PICKLED CARROTS, WILD HERB SALAD, GINGER	10
PENNSYLVANIA POLENTA, TULUM CHEESE, MAITAKE CHIPS, OLIVE OIL	9



## OUR BREAD :::::::

Our bread, a pita-like laffa, is baked to order and central to both the menu and the hazel experience. It's intended to be shared and enjoyed throughout the meal, and is offered with the following accompaniments:

BEET TOP SHUG	3
roasted garlic, parsley, jalapeño, aromatic spices	
WHIPPED TAHINI	4
roasted garlic, lemon	
MUHAMMERA	4
roasted red pepper, walnut, pomegranate molasses	
SMOKED CATFISH	6
smoked paprika, crispy shallots, red onion, chives	
CARROT HAYDARI	4
strained yogurt, garlic, lemon, dill, parsley	

## ANIMAL KINGDOM :::::::

GULF COAST SHRIMP, PUFFED FILÉ, COFFEE, PICKLED BEET	15
STEAK TARTARE, SMOKED EGG YOLK, PICKLES, CRISPY PARMIGIANO AND PUFFED POTATO	14
FOIE GRAS MOUSSE, HONEY BUTTER, BEE POLLEN	16
GNOCCHI, POBLANO PORK RAGOUT, PICKLED ONION, CILANTRO	18
CHARCOAL GRILLED LAMB SAUSAGE, CUCUMBER, MINT, PUFFED SORGHUM, RED PEPPER AIOLI	16
BRAISED BEEF SHORT RIB, HORSERADISH GREMOLATA, CELERY ROOT CREAM, BLISTERED TURNIPS	19

## FEAST :::::::

• large format dishes for two served family-style •	
WHOLE ROASTED FISH, SPICY YOGURT, CITRUS GREMOLATA, WINTER RADISH, SUMAC ONIONS	57
CHARRED LAMB NECK, SPICED HONEY, BEEF FAT ROASTED TURNIP, CRISPY MAITAKE	59
DRY AGED ROHAN DUCK, SPICED CARROT BRAISED LENTILS, DUCK ROULADE	62
executive chef / robert curtis • follow us @hazelrestaurant	